APPLE ARUGULA WALNUT SALAD WITH BLUE CHEESE AND CRANBERRIES

By: Simply Creative Chef Rob Scott

**Salad Ingredients**

8 ounces bacon

8 ounces baby arugula

1 large granny smith apple, peeled and diced

½ cup toasted walnut halves, coarsely chopped

½ cup dried cranberries

6 ounces crumbled blue cheese

**Dressing Ingredients**

3 tablespoons apple cider vinegar

1 teaspoon grated orange zest

2 tablespoons freshly squeezed orange juice

2 ½ teaspoons Dijon mustard

2 tablespoons pure maple syrup

Kosher salt

½ teaspoon freshly ground black pepper

2/3 cup good quality olive oil

* Preheat oven to 400 degrees F.
* Place bacon on sheet pan or rack
* Roast bacon for 20 minutes (approximately) allow to cool
* In a large bowl, toss arugula, apple, walnuts, cranberries and blue cheese
* For dressing, whisk together the vinegar, orange zest, orange juice, mustard, 1 ½ tsp salt and pepper in a bowl.
* Slowly whisk in olive oil
* Chop bacon into bite size pieces and add to salad
* Toss salad with just enough dressing to moisten
* Serve immediately

Serves 4